



MEAT EXAMINER COURSE

01.03.2019 – 30.08.2019 (6 Months)

The Red Meat Abattoir Association, is proudly offering a Meat Examiner and Game Meat Examiner course in collaboration with IMQAS.

The course duration is 6 months during which time the learner will be exposed to knowledge and skills that will allow the learner to practice as a red meat examiner.

Entry requirements: Grade 12

Learning areas covered

- Meat Inspection
- Anatomy and physiology
- Microbiology
- Pathology
- Meat Quality & Safety
- Abattoir Layout
- Personal Hygiene
- Pest Control
- Cleaning and sanitation
- Waste management
- Slaughter & Dressing
- Condemned material



LEARNER FEEDBACK

With sufficient practical exposure under knowledgeable mentorship and a positive mind set, I learnt a lot about the importance of meat inspection services in abattoirs.
I can now contribute to meat safety and quality service to our society

Cost:

ALL REGISTRATIONS: R9 680 (Excl 15% VAT)

Includes study guides, facilitation, practical's, assessment and certification

AST reserves the right to re-schedule dates and venues

Cancellation within 5 days of commencement date will incur a 20% administration fee

Full course fee to be paid before examinations are written

**Closing date for
registration
22 February 2019**

Contact us

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Accreditation

Accredited Training provider—AgriSETA AGRI/c prov/027710

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